

BUFFET drop off / pick up

package #1 includes house salad, fresh focaccia and whipped herb butter, roasted red potato, seasonal vegetables and one entrée

package #2 includes house salad, fresh focaccia and whipped herb butter, roasted red potato, seasonal vegetables and two entrées

BUFFET ENTRÉES

slow-braised pot roast
carved beef brisket
carved roasted sirloin
garlic and herb chicken
grilled chicken breast
smoked pulled chicken
fried chicken
chicken fried (bnls) chicken
with country gravy
pulled pork
carved stuffed porkloin
with collard greens, ham hock
carved fire roasted turkey
german and polish sausages
with braised cabbage
pork schnitzel
with lemon caper sauce
seared salmon filet
roasted vegetable and potato strata

UPGRADE BUFFET ENTRÉES

smoked ribs / 8
petite filet mignon / 10
pork osso bucco / 6
stuffed chicken / 7
with spinach, roasted garlic and cotija cheese
pierogi / 5
stuffed with farmers cheese, sautéed onions and mustard butter sauce

PIZZA 12 square slices

margarita pizza / 15
gangstarr / 18
farmstead / 17
cheese and pepperoni / 16
mushroom & truffle cheese white pizza / 17

DISPLAYS for about 25 guests

hummus display / 75
with classic hummus, roasted red pepper hummus, black bean hummus, chopped tomato and parsley salad, olives, grilled pepper, cucumber, mint & yogurt, fresh pita
super fancy toasts / 65
with fresh-baked focaccia and country bread chopped tomatoes and basil pesto, olive oil and sun-dried tomatoes with roasted garlic, olive, fresh mozzarella and parmesan cheese
farmer's market vegetable board / 50
and dips with carrots, celery, grape tomato, cucumber, bell pepper, and assorted vegetables with sour cream-herb dip
house cocktail board / 100
with house-made pickles, grapes, pate, sliced charcuterie, bacon jam, candied bacon, boutique cheese, fresh bread and grain mustard
fresh fruit display / 75
with ripe melon, berries, grapes and citrus
domestic cheese board / 75
with crackers and crostini with new york cheddar, swiss and smoked gouda cheese, fruit garnish and crackers
imported cheeses / 100
with brie, english cheddar, aged provolone and cotija cheese, roasted nuts, dried fruit and homemade fruit spread with crostini
little pig nachos / 50
with freshly made chips, pulled pork or chicken, fresh salsa, guacamole, black beans, sour cream, cilantro, cotija cheese, green onions

this little pig / catering

BRUNCH BUFFET

basket of fresh-baked sticky buns, house bread, and muffins
whipped butter & jam
sliced fresh fruit and berry platter
green salad and dressings
cheddar-chive potato gratine
farm egg quiche with herbs and house-made cheese
house-smoked bacon
country gravy and biscuits

BRUNCH BUFFET UPGRADES

french toast / 3
classic eggs benedict / 4
crab and shrimp eggs benedict / 6
crispy fried chicken / 3
chicken and dumplings / 3
seasonal roasted vegetables / 2
sliced ham / 3
omelette station /
carving station with smoked ham, roast beef round or turkey breast /



this little pig
4401 transit road
williamsville, ny 14221
716.580.7872

email | mandy@thislittlepigeats.com
thislittlepigeats.com

CASUAL LUNCH

served with house salad and choice of macaroni and cheese or baked truffle-parmesan steak fries

crispy chicken blt sandwich /
with fried boneless chicken, tomato, romaine lettuce, garlic aioli and house-smoked bacon on a brioche roll

crab and shrimp louis lettuce wrap /
with shrimp and lump crab meat lightly dressed with lemon aioli, capers, and herbs on romaine lettuce leaf with chopped tomatoes and green onions

char-grilled filet mignon on focaccia /
with pickled red onion, arugula, tomato and parmigiana-reggiano cheese

vanilla ice cream with berry compote

FANCY LUNCH

served wild green salad with home-made dressing. entrées accompanied by rice, grain and seasonal vegetable pilaf

roasted stuffed portabella
with grains, roasted peppers, vegan cheese, roasted garlic cloves and tomato fondue

pan seared breast of chicken

live-fire roasted salmon

filet mignon & shrimp bearnaise

vanilla ice cream and berry compote

STATIONS *minimum 25 guests*

carving station includes, condiments, fresh bread

roasted beef tenderloin / 12

leg of lamb / 10

bbq brisket / 9

fire roasted turkey breast / 7

pork loin / 7

carved honey roasted ham / 6

carved roasted top round of beef

made-to-order mac & cheese / 10
includes three pastas, classic cheese sauce, parmesan cheese sauce and smoky tomato cheese sauce, pulled pork, shrimp, roasted red pepper, bbq chicken, bacon, wild mushroom, tomato, spinach

raw bar / 20

includes cocktail sauce, mignonette, oyster crackers, fresh lemon, shrimp cocktail, chilled, fresh middle neck clams an premium oysters

HORS D'OEUVRES *trays of 24*

fried pierogi / 65
with crème fresh and bacon jam

shrimp cocktail / 48

mini crab cakes / 75

brown sugar glazed pork belly / 49

clams casino / 50

fried chicken butter roasted oyster / 75

bbq chicken skewer / 39

spicy peanut shrimp satay / 50

rosemary lamb chops / 100

bacon wrapped bbq shrimp / 75

smoked chicken wing / 50

title belt meatballs / 50

pulled pork sliders / 75

texas brisket slider / 75

pulled chicken sliders / 75

vegan meatballs / 65

chilled veggie skewer / 35

pimento cheese stuffed peppadew / 50

crab stuffed mushroom / 50

sausage stuffed mushroom / 45

cheese stuffed mushroom / 45

vegan stuffed mushroom / 65

baby stuffed peppers-cheese / 50

baby stuffed peppers-sausage / 65

potato pancakes & apple conserve / 65

CLASSIC HOSPITALITY PACKAGE

plated dinner package includes: house salad, fresh bread, herbed butter and olive oil, entrée, seasonal vegetable and rice and grain pilaf, dessert

filet mignon / 49

roasted chicken breast / 39

salmon / 45

petite filet surf and turf / 49

blue ribbon bbq / 45

vegetarian* / 36

pork and pierogi* / 39

SANDWICH PLATTERS *per 15 portions*

classic submarine platter / 100
with turkey & cheddar, italian assorted meats with provolone, ham and swiss on fresh submarine rolls with lettuce and tomato, onion, mayo, mustard and dressing on the side

gourmet submarine platter / 135
with sliced, marinated vegetable and fresh mozzarella sandwich on focaccia, picnic fried chicken blt on kaiser roll with garlic aioli, lettuce and tomato, grilled filet mignon with red onion, bleu cheese and arugula, lettuce and tomato with platter of caper aioli, dijon mustard, texas relish, vinaigrette

carolina style pulled pork -or- chicken sandwich / 125
with 5 pounds pulled smoked pork -or- chicken, 24 kaiser rolls, fresh coleslaw, k-o & sweet bippie sauces

smoked beef brisket / 175
with shaved, house-smoked brisket, 15 brioche rolls, tomato-arugula & red onion salad, coleslaw, kc bbq and sweet bippie bbq sauces

SALAD *for 25 guests*

caesar salad / 75
with crispy romaine, parmigiana-reggiano cheese, house-made caesar dressing, lemon and cracked pepper with croutons

shaved brussel sprout salad / 100
with shaved brussels sprouts, dried cranberry, butternut squash, toasted almonds and citrus-roasted shallot vinaigrette

this little salad / 65
with organic field greens, tomato, cucumber, red onion, sun flower seeds, lemon vinaigrette

kale and grain bowl / 65
with baby italian kale, barley, farro and wild rice tossed with queso fresco, tomato, red grapes and pickled onion with house vinaigrette

tomato and cucumber salad / 75
with red onions with fresh grape tomato, cherry tomato and vine-ripe, tomato tossed with red onion, fresh mozzarella, basil, and cucumber with italian dressing

antipasto salad / 100
with chopped lettuce, bell pepper, diced fresh mozzarella, diced capicola, tomato, pickled peppers, red onion